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Back Cover
Specialty Grocery

New items listed are
scheduled to arrive by the
month titled on the front of
the newsletter.

May 2010

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Farewell Old Friend

On April 13, 2010, the culinary world lost a treasure. It is with a heavy heart and a great amount of sadness that we announce the passing of Henri Lapuyade. Henri Lapuyade, was the founder and owner of Marcel and Henri, Charcuterie Francaise. Our relationship with Henri dates back 30 years, as one of our first vendors and our long time friend. "I feel like I lost a great friend and brother. He will really be missed", reflects Seymour Binstein, President of European Imports Ltd.

Henri was born and raised in the Pyrenees region of France and he immigrated to the United States in 1949. In 1960, Henri started his business from a small shop on Russian Hill in San Francisco and became the first charcutier to introduce authentic French pates to the United States. In 1982, the French Government awarded Henri the title "Chevalier de L'Ordre Du Merite Agricole" for carrying on the great culinary tradition in the US and in 1997, he was promoted to "Officier de L'Ordre du Merite Agricole". Henri was well known throughout the specialty food industry and his presence will be missed at the food shows.

When we think of Henri, we smile, as we recollect the stories he entertained us with about the adventures from his life. His passion for his products and living life to its fullest was evident from every story he told, usually with a twinkle in his eye.

Those of us who were lucky enough to know Henri will miss him greatly. For those of you who did not have the pleasure of meeting Henri, his legacy lives on in the pate and sausage recipes he created.

The next time you are enjoying the fruit of his labor, raise a glass and say a toast for our dear friend Henri Lapuyade.



Henri Lapuyade
May 1, 1928 - April 13, 2010

Under the Dome by Jeff Babcock

The Barber of Somerset

About five years ago I went across the pond and toured the British Isles, visiting a fair number of dairies and farms. It was one of those amazing times in my life when I've been able to see tradition in its truest sense and feel connected to history.



English farmhouse cheese has a story that dates back to Roman times and some of it certainly feels that ancient, even today. The county of Somerset is pivotal to this story, for it is there that you find the village of Cheddar; birthplace of our most popular of cheeses. It is a beautiful land, lush and pastoral, with the Cheddar Gorge and caves almost amiss amidst the landscape.



AJ & RG Barber, on their Maryland Farm in Ditchat, is but a stones throw from the village of Cheddar, making highly coveted West Country Farmhouse Cheddar; the real P.D.O. stuff. Although not made in the clothbound drum shapes, this is authentic cheddar in every sense; from the farm fresh milk and the sacredly guarded starter culture, to the labor intensive stacking and milling of the curd. This is a sixth generation family business, honoring the land and history therein.

I met Mr. Barber in San Francisco at the Fancy Food Show. I was impressed with his presence, their story and the family; as these things compelled a sense of stature and passion; but more than anything else the cheese was really good. I don't say this often about English cheese or cheddar for that matter; this can be confirmed by my colleagues! I suspect that after more than one hundred and fifty years they've figured out how to do something right. Did I mention 1833? Yes, that is when they started.



Their Vintage Cheddar, aged for two years, is balanced and yet complicated, both approachable and forceful at the same time. It isn't sharp in the American sense, rather bold and tangy, assertive on the palate with citrus tones, earthiness and savory herbs. Yet more than any other aspect of its flavor profile is the distinct sweetness and lingering butter qualities on the finish. I'm anxious to cook with this cheese, as it lends itself to so many ideas: souffles, grilled ham and cheddar, creamy soups and sauces. Even so, I just want to sit and ponder its wondrous flavors with a chilled goblet of Belgian ale.

120388 Barber's 1833 Vintage Cheddar

4/10 lb



Wild & Unique Foods by Tim Doyle

Raisin River Prosciutto



Enjoy this Canadian prosciutto as a savory appetizer, part of an antipasti plate or as an entree. Try it on pizza or to wrap a vegetable or a slice of melon. Ad and demo support is available. We have a great introductory offer, please contact your rep for details.



Raisin River's Prosciutto is made according to tradition. It is a carefully crafted masterpiece that will delight your taste buds. Only the finest hams are selected and then hand rubbed with salt and aged to perfection. There is a century old recipe that celebrates Italian tradition and delivers a wonderful taste; a true prosciutto with a classic flavor, unique fragrance and a natural rosy color. Not too salty if sliced paper thin and just enough fat for flavor. When it comes to deli meat none is more revered than prosciutto.



803665 Raisin River Prosciutto 1/12 lb

Nutrition Facts	
Serving Size 2 Slices (28g/1 oz)	
Servings Per Container varies	
Amount Per Serving	
Calories 70	Calories from Fat 35
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 520mg	22%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 8g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet.	
PROSCIUTTO	

For The Pastry Chef by Karl Helfrich



Introducing the Elle & Vire line of all-natural, shelf-stable dessert bases. Elle & Vire is one of the largest high-quality dairy companies in Europe, and we now have been able to import these aseptic packaged items for the professional pastry chefs in the USA: **crème brulee, chocolate crème brulee and panna cotta**, along with an excellent ready-to-use **crème anglaise**. Simply simmer, refrigerate, and serve – no baking necessary! We have all seen custard mixes before, but these are truly revolutionary – the flavor and consistency is excellent, and the convenience is simply amazing.



Elle & Vire Vanilla Crème Brulee

Item # 468166, 6/34oz

All natural vanilla flavored crème brulee. Simply boil gently, pour into ramekins and chill – no baking necessary. Can be

flavored with up to 20% of fruit puree, alcohol, etc. and will not curdle. Shelf stable until opened, refrigerate after opening.



Elle & Vire Chocolate Crème Brulee

Item # 468188, 6/34 oz

All natural chocolate crème brulee made with Valrhona chocolate! Simply boil gently, pour into ramekins and chill – no

baking necessary. Can be flavored with up to 20% of fruit puree, alcohol, etc. and will not curdle. Shelf stable until opened, refrigerate after opening.



Elle & Vire Panna Cotta

Item # 468200, 6/34 oz

All natural panna cotta. Heat gently and pour into ramekin or verrine and chill. Can be flavored with up to 20% of fruit puree, alcohol, etc. and will not curdle.

Shelf stable until opened, refrigerate after opening.



Elle & Vire Crème Anglaise

Item # 468155, 6/34oz

All natural high quality crème anglaise – ready to use! Can be used plain or flavored with alcohol, fruit purees, chocolate, etc. Shelf stable until opened,

refrigerate after opening.



Along with these amazing dessert bases, we have acquired the **Cookal** caramelizing products.

Whereas traditional caramelization of crème brulees involves coating it with sugar and heating with a blowtorch, the Cookal system allows you to make a perfect caramelized top with only a lighter! The Cookal kit includes a bucket of caramel granules, or “shards” and a spray bottle of caramel-flavored high-proof alcohol. **Simply spread the shards on the top of your crème brulee, spray with 4-5 pumps of Cookal, and ignite with a match or lighter. In 30 to 40 seconds you have a perfectly caramelized crust!**

The implications for banquets is obvious – you can now caramelize a large number of crème brulees à la minute and serve them to your guests with the proper, crisp caramel crust. You can also make shaped or free-form caramel garnishes on a Silpat!

Cookal caramel flavored alcohol spray with caramel shards

Item # 468144, 6/1ct

Kit contains one bottle of alcohol spray and one bucket of caramel, enough for approximately 225 four-inch crème brulees.



New Grocery

Four Winds Fine Foods Feta Dips



These unique Garlic, Pesto and Sun Dried Tomato Feta Dips are bursting with flavor. Made with cow's milk feta, each variety has a hint of parsley and lemon adding a fresh finish to the bold flavor profiles.

The original Mediterranean recipes provide multiple uses beyond serving as a dip, bread or cracker spread. Use as a spread for summery cucumber or chicken sandwiches. Spread on fresh or cooked vegetables or dollop over a garden salad or pasta salad. Use as a topper for steak or any cut of beef. Dress a hamburger, turkey burger or veggie burger. They are fantastic with baked or mashed potatoes. Mix with extra virgin olive oil and vinegar for a robust salad dressing. Use as an ingredient or filling for stuffed chicken breast. Toss with Delverde Farfalle (#882276) and fresh vegetables for a flavorful pasta salad. (Buyer Teresa Kolodziej's Hot Deal of the Month for June is Delverde Farfalle 20/16 oz at a 25% discount). The dips are gluten free and trans-fat free.

Four Winds Fine Foods Feta Dips are buyer Trish Werner's Hot Deal of the Month for June at a 25% Discount. Demo and ad support is available. Contact your sales rep for details.

Stop by our booth # 1436 at the Summer Fancy Food Show in New York, June 23 – 25th, to sample Fours Winds Feta Dips.

410033 Sun Dried Tomato Feta Dip
12/7 oz



410011 Garlic Feta Dip
12/7 oz



410022 Pesto Feta Dip
12/7 oz



Line Extensions & Changes

New from Wallaby:

464132
**Macadamia, Sesame &
 Honey Superbar**



18/1.4 oz Display ready cases

A crunchy nut & seed bar with fresh macadamias, pecans and cashews, black and white sesame seeds and just the right amount of organic Byron Bay honey.

464210
**Yoghurty Orange,
 Almond & Poppy
 Seed Superbar**



18/1.76 oz Display ready cases

A delicious nut, seed and fruit bar full of whole almonds, tangy orange pieces and poppy seeds, drizzled with melt in your mouth yoghurt.

464221
**Mango,
 Passionfruit &
 Guava Superbar**



18/1.4 oz Display ready cases

A delicious fruit and seed bar full of mango, passionfruit and guava fruit pieces with a hint of coconut and crunchy pumpkin seeds.

New from Wisecrackers both are packaged for display vertically or horizontally:



432222
**Flat Bread Style Everything &
 More Seeded Cracker**
6/4.9 oz

This is a larger cracker made with multigrains, olive oil, sea salt, sesame seeds, caraway seed, chia seeds and flax.

432211
**Bite Size Everything &
 More Seeded
 Cracker**

6/4 oz

This is a bite size version of the cracker above. It is made with multigrains, olive oil, sea salt, sesame seeds, caraway seed, chia seeds and flax.



Bonne Maman®

America's favorite jelly flavor is now available from Bonne Maman in a one ounce single serve jar.
235600 Mini Grape Jelly 60/1 oz

LORINA®

**693511 Sparkling Pomegranate
 Blueberry 12/11.1 oz**

Replacing 693463 Blueberry Lemonade

**693555 Sparkling Pomegranate
 Blueberry 12/25.4 oz**

Replacing 693062 Blueberry Lemonade

**693544 Sparkling Blood Orange
 12/11.1 oz**

Replacing 693330 Orange Lemonade

**693533 Sparkling Blood Orange
 12/25.4 oz**

Replacing 69303-6 Orange Lemonade



142099
Kikkoman Lite Soy Sauce
12/20 oz
 Replaces 0811422 12/15 oz



422066
Nutella Single Serve Cup
96/.6 oz

Nutella's famous chocolate hazelnut spread is now packed in convenient single serve cups.

Line Extensions & Changes



Now there is more to love about Kombucha. All of Kombucha Wonder Drinks are now packed in cases of twelve 14 oz bottles. Replacing the 4/4/8.5 oz packages.



- 632732 Traditional Kombucha** 12/14 oz
Replaces 63267-0
- 632754 Asian Pear & Ginger** 12/14 oz
Replaces 63269-2
- 632721 Niagara Grape** 12/14 oz
Replaces 632719
- 632765 Essence of Lemon** 12/14 oz
Replaces 63268-1
- 632743 Essence of Peach** 12/14 oz
Replaces 632708



New to the line:

- 433122 Lemon Zest Crispbread** 18/4.5 oz
Savory crackers made with Meyer lemon peel. Incredibly thin, crisp cracker ideal for serving with cheese, dips and spreads.
 - 433133 Whole Grain Crispbread** 18/4.5 oz
Whole Grain Crispbread is made with 100% whole grain flour.
- Additions for foodservice. Foodservice pack consists of 24 shrinkwrapped trays packed in a carton with dividers for protection.
- 432966 Whole Grain Crispbread** 24/4.5 oz
 - 432977 Lemon Zest Crispbread** 24/4.5 oz



- 141155 Mas Portell Orange Zest Oil** 6/8.5 oz
Arbequina olives from the Mas Portell family grove are pressed with citrus fruit to create this oil. It has a natural orange flavor that is perfect for salads, rice dishes and chocolate.



- 431422 Haute Cuisine Roasted Garlic Crackers** 12/4 oz
A delicious healthful snack made only with the finest ingredients. This cracker is a crisp garlic flavored treat.

- 431444 Nejaimes Lavasch Original Sesame Deli Pack** 12/5 oz



- 431477 Nejaimes Lavasch Multi Seed Deli Pack** 12/5 oz

XCell Seasoning
Round tins of individual Gourmet Bread Dipping Seasonings. They are designed to use with Extra Virgin Olive Oil for dipping. Great with Artisan breads, they also go well with pizzas, pastas, salads and grilled chicken.

- 141122 Sicilian Bread Dipping Seasoning** 6/2 oz
Slightly spicy blend of Italian seasonings including basil, bell pepper and sundried tomatoes.

- 140799 Parmesan Bread Dipping Seasoning** 6/2 oz
Blend of Italian spice with Parmesan and garlic.

- 141166 Rosa Maria Bread Dipping Seasoning** 6/2 oz
Italian seasonings blended with the flavors of rosemary and garlic.

- 141177 Tuscany Bread Dipping Seasoning** 6/2 oz
Tuscany is a delicate blend of herbs from the Tuscan region of Italy including garlic, basil, sundried tomatoes, bell peppers and parsley.

Refreshing Beverage for All Your Summer Festivities

Le Village French Lemonades

Bubbles make anything more fun. Let LeVillage sparkling lemonades liven up your festivities this summer. LeVillage sparkling lemonade is the original party beverage, in a gifty presentation. It is perfect for year-round celebrations, cocktails, and wedding festivities.

Sparkling French lemonade initially appeared back in the XIXth century and was sold on the street by "limonadiers". Naturally flavored, this sweet, traditional French sparkling beverage has always been popular for its simple qualities, enjoyed by kids & parents alike. LeVillage lemonades are available in convenient single serve 11.18 oz bottles packed in cases of 24:

693720

Blood Orange Lemonade

Drink this naturally flavored blood orange sparkling beverage over ice or use it as a mixer.



693708

Lemonade (Cloudy)

This lemonade is the sparkling version of the traditional home-made lemonade with an added hint of lime. It has a tart lemony flavor and it is not too sweet. Because it is not too sweet, it can be served with meals as a water or wine substitute.

693719

Orange Sparkling Lemonade

Natural orange flavor, sparkling water and sugar come together to create this fruity sparkling beverage. The sweet orange flavor is sure to make it a popular choice for kids. Serve it chilled or over ice for a refreshing sweet treat.



693753

French Berry Lemonade

A refreshing lemonade made of carbonated water, beet sugar, citric acid and the natural flavor of berries.



693731

Sparkling Pink Lemonade

Another delicious sparkling lemonade with a refreshing citrus taste and all natural grapefruit flavor. The soft pink color of this beverage is eye-catching. Popular with kids and adults alike.

693697

French Lemonade

A more neutral version of lemonade, this sweet sparkling beverage is a delicate combination of lemon and lime. It is an excellent mixer for cocktails. Try it with mixed with Gin or Vodka. Create a kiddy cocktail by mixing it with grenadine and a cherry. For a simple refreshing beverage serve it chilled over ice with a cherry or lemon wedge.



693742

Pomegranate Lemonade

With the growing interest in pomegranates, this naturally flavored pomegranate sparkling beverage is sure to be a hit. Serve it chilled alone or use it when preparing cocktails.

Also available in cases of twelve 25.4 ounce bottles with old-fashioned swing top caps:

- 693640 Sparkling Lemonade
- 693639 Orange Sparkling Lemonade
- 693628 Sparkling Pink Lemonade
- 575431 Blood Orange Lemonade
- 575442 Pomegranate Lemonade
- 693617 French Lemonade
- 570764 French Berry Lemonade

Look to our June promotion book for a great deal on LeVillage lemonades. Ad and demo support is available. Contact your sales rep for details.